



FRUIT PASTRY

2 cans crescent rolls 1 Tbsp. lemon juice
 $\frac{3}{4}$ -1 c. powdered sugar 1 egg
8 oz. pkg. cream cheese (low fat/no fat)

$\frac{1}{4}$ c. granulated sugar
1 c. water
2 Tbsp. cornstarch

1 c. fresh berries
(blackberries,
cherries,
strawberries,
raspberries)

**Now We're
Cookin'!**
with
Martha Daniels

Roll out one can crescent rolls on floured surface & place in 9x13 pan. (Don't roll too thin, substance is needed for base of pastry).

Mix softened cream cheese, egg, powdered sugar and lemon juice together and spread on top of pastry.

Thicken fresh fruit by adding water, granulated sugar (amount depends on how sour the fruit is), and cornstarch and cooking until thickened. Spread on top of cream cheese.

Roll out remaining can of crescent rolls and cut into strips to make lattice top. Bake according to directions on crescent roll container. Cut into squares and serve.